

KITCHEN DOS AND DON'TS TO KEEP FATS, OIL, AND GREASE OUT OF THE SEWER

DO: Use towels or other absorbent materials to pick up spills before mopping the floor.



要做：在抹地前，用毛巾或其它吸水性強的物品先擦掉濺落地面的東西。

DO: Dry wipe pots, pans and dishware prior to dish washing.



要做：在清洗鍋碗盤盆之前，先將要洗的深鍋、炒菜鍋和碗、碟等餐具擦乾。

DO: Avoid spills on the ground and on top of your grease dumpster.



要做：避免東西濺落在地面上和專門收集肥油的丟棄槽上。

DON'T: Dispose of waste cooking oil (deep fryer oil) down any drain. Use an established recycling company instead.



不能做：不要將用過的廢油（炸油）倒入任何排水道。要雇用信用良好的回收公司來處理廢油。

DON'T: Dispose of food wastes using a garbage disposal. Throw them in the trash or recycle them.



不能做：絕對不能用含有酵素或其它化學物的清潔劑倒入排水管來去除油膩。這樣做只會將下水道的深處阻塞。

DON'T: Use enzymes or other agents to break up grease. This just causes clogs farther down the sewer line.



不能做：絕對不能將要丟掉的食物丟進水槽內的污物碾碎器碾碎。一定要將它們丟到垃圾桶內或食物回收桶內。



For more information, call 327-2234 or visit
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